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Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852

August 21, 1999

Gentlemen/women:

I am writing to express my opinion regarding Dockets 98N-1230, 96P-0418, and 97P-0197. The proposed rule by the Food and Drug Administration for the labeling and refrigeration of eggs in an attempt to reduce the hazards they pose as a food source avoids the simplest solution - prevention. Salmonella enteritidis, the primary egg pathogen, is transmitted directly from a hen to her eggs. The spread of Salmonella to humans can be stopped by preventing that transmission. This can be done by improving the treatment of laying hens. A primary cause of Salmonella contamination is forced molting, the practice of upping egg production by depriving hens of food for up to two weeks, and sometimes withholding water for days to shock their systems into higher production.

Warning labels and refrigeration rules are not enough. The problem must be addressed at its root with production-level safeguards, including a prohibition on forced molting.

Thank you for your consideration of my concerns.

Sincerely,

Dennis J. Lenz

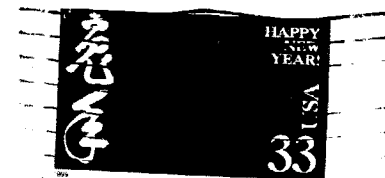
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96P-0418

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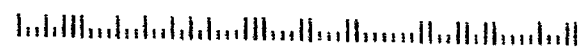
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CROSS FILE SHEET

File Number:

98N-1230/ C386

See File Number:

97P-0197/ C387

96P-0418/ C386